

# Athenian Dining Hall

May 11, 2026

## Your Café Team

Your General Manager: James Cruz  
 Your Executive Chef: Miguel Aguilar  
 For Catering, Please Call: 707-334-9888

## Café Hours

Breakfast: 7:15-8:00  
 Lunch: 11:30-1:00



### Monday May 11, 2026

Dinner	<b>Breakfast Bistro</b>	Banana Pancakes, Cage Free Scrambled Eggs
	<b>Kitchen Table</b>	Falafel, Cous Cous Salad, Tomato, Onion, Cucumber, Tzatziki Sauce
	<b>Kitchen Table</b>	Chicken Shawarma, Cous Cous Salad, Tomato, Onion, Cucumber, Tzatziki Sauce
	<b>Tossed</b>	Vegetarian Cobb Salad
	<b>Tossed</b>	Vegetarian Cobb Salad
<b>Kitchen Table</b>	Quinoa Stuffed Mushroom, Sauteed Garlic Organic Spinach	
<b>Global Adventure</b>	Shrimp Scampi, Rice Pilaf, Sauteed Garlic Organic Spinach	



### Tuesday May 12, 2026

Dinner	<b>Breakfast Bistro</b>	Gren Chile Chilaquiles, Scrambled Egg, Queso Fresco, Pickled Onions
	<b>Global Adventure</b>	Kung Pao Tofu, Jasmine Rice, Garlic Bengard Farms Broccoli
	<b>Global Adventure</b>	Asian Sesame Roast Pork, Jasmine Rice, Garlic Bengard Farms Broccoli
	<b>Tossed</b>	Chinese Vegetable Salad, Ginger Soy Dressing
	<b>Tossed</b>	Grilled Chinese Chicken Salad, Ginger Soy Dressing
<b>Platios Latinos</b>	Taco Tuesday	
<b>Platios Latinos</b>	Taco Tuesday	



### Wednesday May 13, 2026

Dinner	<b>Breakfast Bistro</b>	Croissant French Toast, Fruit Compote, House made Whipped Cream
	<b>Market Grill</b>	Vegetarian Artichoke, Sundried Tomato Panini, Sourdough Bread, Roasted Potatoes
	<b>Market Grill</b>	Grilled Chicken Pesto Sandwich, Provolone Cheese, Ciabatta Bread, Roasted Potatoes, Watermelon, Organic Arugula, Feta Cheese, Orange Olive Oil Dressing
	<b>Tossed</b>	Grilled Chicken, Watermelon, Organic Arugula, Feta Cheese, Orange Olive Oil Dressing
	<b>Tossed</b>	Grilled Chicken, Watermelon, Organic Arugula, Feta Cheese, Orange Olive Oil Dressing
<b>Global Adventure</b>	Vegetarian, Tofu Stir-Fry Rice Noodle Bowl	
<b>Global Adventure</b>	Chicken Katsu, Kimchi Fried Rice, Garlic Green Beans, Seaweed Salad, Pickled Daikon	



### Thursday May 14, 2026

Dinner	<b>Breakfast Bistro</b>	Hawaiian Style Breakfast, Spam Fried Rice, Cage Free Egg
	<b>Global Adventure</b>	Roasted Vegetable Corn Tortilla Quesadilla, Spanish Rice, Ranchero Beans, Pico de Gallo
	<b>Platios Latinos</b>	Braised Beef Birria, Spanish Rice, Ranchero Beans, Flour Tortilla, Pico de Gallo
	<b>Tossed</b>	Orange Jicama Slaw, Lemon Tajin Vinaigrette
	<b>Tossed</b>	Grilled Beef, Jicama Salad, Cilantro, Lemon Tajin Vinaigrette
<b>Kitchen Table</b>	Cheese Ravioli, Tomato Ragù, Bengard Farms Broccoli, Caesar Salad	
<b>Kitchen Table</b>	Chicken Cacciatore, Pappardelle Pasta, Tomato Ragù, Bengard Farms Broccoli, Caesar Salad	



### Friday May 15, 2026

Dinner	<b>Breakfast Bistro</b>	House Baked Biscuits and Gravy, Cage Free Egg,
	<b>Platios Latinos</b>	Oven Baked Crispy Teriyaki Bowl, Baby Bok Choy, Jasmine Rice
	<b>Global Adventure</b>	Grilled Chicken Teriyaki Bowl, Baby Bok Choy, Jasmine Rice
	<b>Tossed</b>	Free Range Grilled Chicken Buddha Bowl
	<b>Tossed</b>	Vegetarian Quinoa and Farro Buddha Bowl
<b>Global Adventure</b>	Organic Spinach and Wild mushroom Frittata, Scalloped Potatoes, Grilled Asparagus	
<b>Global Adventure</b>	Roast Beef, Scalloped Potatoes, Grilled Asparagus	



### Saturday May 16, 2026

Dinner	<b>Breakfast Bistro</b>	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
	<b>Platios Latinos</b>	Pork Quessabirria, Spanish Rice, Pinto Beans
	<b>Kitchen Table</b>	Fried Chicken, Mashed Potatoes, Gravy, House Made Corn Bread, Cole Slaw



### Sunday May 17, 2026

Dinner	<b>Breakfast Bistro</b>	Meat Scrambles, Country Potatoes,
	<b>Global Adventure</b>	Stir Fry Beef and Broccoli Bowl
	<b>Global Adventure</b>	Build Your Own Poke Bowl

